

Elephant Hill

HAWKE'S BAY NEW ZEALAND

home-made breads, baked daily,
butter & Aquiferra olive oil

Entrée

Beef tartar, marrow royale, mustard ice cream, truffle mayo, cured yolk

Cold smoked salmon, beetroot, tapenade, horseradish merlot jelly

Rockmelon, prosciutto, buffalo bocconcini, basil, white anchovy

Main

Beef fillet, short rib croquette, agria galette, mustard & garlic butter

Grilled gamefish, squid, nam jim, bok choy, fried shallots, pineapple

Roast cauliflower, harissa, cashew cheese, pickles, golden raisin

Dessert

Chilled coconut sago, pineapple, coconut marshmallow,
melon, lychee sorbet

Peanut parfait, banana brulee, milk ice cream,
salted caramel, white chocolate mousse

Black forest torte, cassis jelly, chocolate sorbet
blackcurrant jam, dark chocolate stones

Head Chef ~ Ashley Jones

Please inform wait staff of dietary requirements